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Education Information

- I. Doctorate, Ankara University, Fen Bilimleri Enstitüsü, Turkey 2008 - 2011
- II. Postgraduate, Gazi University, Fen Bilimleri Enstitüsü, Turkey 2005 - 2008
- III. Undergraduate, Ege University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1992 - 1998

Research Areas

Food Engineering, Food Science, Food Technology

Academic Titles / Tasks

- I. Professor, Ankara University, Ziraat Fakültesi, Süt Teknolojisi Bölümü, 2023 - Continues
- II. Professor, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - 2023
- III. Associate Professor, Siirt University, Faculty Of Engineering-Architecture, Department Of Food Engineering, 2015 - 2020
- IV. Assistant Professor, Siirt University, Faculty Of Veterinary Medicine, Department Of Food Hygiene And Technology, 2014 - 2015

Academic and Administrative Experience

- I. Dean, Eskisehir Osmangazi University, 2022 - 2025
- II. Vice Dean, Eskisehir Osmangazi University, 2020 - 2022
- III. Head of Department, Eskisehir Osmangazi University, 2020 - 2021
- IV. Head of Department, Siirt University, Faculty Of Engineering, Department Of Food Engineering, 2018 - 2020
- V. Head of Department, Siirt University, Faculty Of Veterinary Medicine, Department Of Food Hygiene And

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Determination of Optimum Alkali Reagent for Cocoa Powder Alkalization: Effects on Physico-chemical, Functional and Technological Characteristics**
Demirci S., Elmaci C., ATALAR İ., TOKER Ö. S., Palabiyik I., KONAR N.
FOOD BIOPHYSICS, vol.20, no.1, 2025 (SCI-Expanded)
- II. **Novel approaches in food grade bigels properties and applications: A review**
Karimidastjerd A., Çetinkaya T., Tarahi M., Singh L., Konar N., Habibzadeh Khiabani ., Toker Ö. S.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.283, no.3, pp.1-10, 2024 (SCI-Expanded)
- III. **Development of healthier gummy candy by substituting glucose syrup with various fruit juice concentrates**
Pekdogan Goztok S., Habibzadeh Khiabani A., TOKER Ö. S., Palabiyik I., KONAR N.
Food Science and Nutrition, vol.12, no.10, pp.7864-7876, 2024 (SCI-Expanded)
- IV. **Developing a Novel Toffee-Type Soft Candy Process by Sonocrystallization: A Preliminary Study**
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LWT - FOOD SCIENCE AND TECHNOLOGY, pp.1-10, 2024 (SCI-Expanded)
- V. **Chocolate microstructure: A comprehensive review**
Konar N., Palabiyik İ., Karimidastjerd A., Toker Ö. S.
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- VI. **Importance of emulsifiers in chocolate industry: Effect on structure, machinability, and quality of intermediate and final products**
TOKER Ö. S., Ozonuk S., Gunes R., Icyer N. C., Rasouli H. P., KONAR N., Palabiyik I., Altop C.
JAOCS, Journal of the American Oil Chemists' Society, vol.101, no.8, pp.721-733, 2024 (SCI-Expanded)
- VII. **Optimization of citrus fiber-enriched vegan cream cheese alternative and its influence on chemical, physical, and sensory properties**
Gurbuz B., ÇAYIR M., Akdeniz E., Akyil oeztuerk S., Karaman S., Karimidastjerd A., TOKER Ö. S., PALABIYIK İ., KONAR N.
FOOD SCIENCE & NUTRITION, vol.12, no.8, pp.5872-5881, 2024 (SCI-Expanded)
- VIII. **Properties of encapsulated raspberry powder and its efficacy for improving the color stability and amino acid composition of pastırma cemen pastes with different pH during long term cold-storage**
AKSU M. İ., KONAR N., Turan E., Tamturk F., Serpen A.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, 2024 (SCI-Expanded)
- IX. **Influence of process conditions of alkalization on quality of cocoa powder**
Demirci S., Elmaci C., ATALAR İ., TOKER Ö. S., Palabiyik I., KONAR N.
Food Research International, vol.182, 2024 (SCI-Expanded)
- X. **Determination of the process effect on cocoa butter crystallization by rheometer: Kinetic modeling by Gompertz equation.**
Bölük E., Akdeniz E., Gunes R., Palabiyik I., Konar N., Toker O. S.
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- XI. **Drying and characterization of red beet color liquid process waste to develop a novel bulking agent**
ATALAR İ., KONAR N., Dalabasmaz S., Saygin Kantemur P., Han E.
Journal of Cleaner Production, vol.442, 2024 (SCI-Expanded)
- XII. **Effects of gelatin concentration, adding temperature and mixing rate on texture and quality characteristics of model gels**
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Journal of Texture Studies, vol.55, no.1, 2024 (SCI-Expanded)
- XIII. **Carnauba wax and adipic acid oleogels as an innovative strategy for cocoa butter alternatives in**

chocolate spreads

Roufegarinejad L., Habibzadeh Khiabani A., KONAR N., Toofighi S., Rasouli Pirouzian H.
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- XIV. **Cocoa polyphenols and milk proteins: covalent and non-covalent interactions, chocolate process and effects on potential polyphenol bioaccessibility**
Dalabasmaz S., Toker Ö. S., Palabiyik I., Konar N.
Critical Reviews in Food Science and Nutrition, vol.64, no.25, pp.9082-9094, 2024 (SCI-Expanded)
- XV. **Modification of chia (*Salvia hispanica* L.) seed mucilage (a heteropolysaccharide) by atmospheric pressure cold plasma jet treatment**
Mutlu S., Palabiyik I., Kopuk B., Gunes R., Boluk E., BAĞCI U., ÖZMEN D., TOKER Ö. S., KONAR N.
FOOD BIOSCIENCE, vol.56, 2023 (SCI-Expanded)
- XVI. **Importance of rheological properties in enrobing efficiency of dark chocolate: application in wafer products**
Ertural G. I., Gunes R., TOKER Ö. S., Palabiyik I., KONAR N., SAĞDIÇ O.
International Journal of Food Science and Technology, vol.58, no.11, pp.5938-5946, 2023 (SCI-Expanded)
- XVII. **Using paprika extract in chocolate spread and white compound chocolate: effects on color stability and bioavailability**
Goktas H., Baycar A., Konar N., Yaman M., Sağdıç O.
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- XVIII. **Investigation of cold plasma technique as an alternative to conventional alkalization of cocoa powders**
Palabiyik I., Kopuk B., KONAR N., TOKER Ö. S.
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- XIX. **A model study on the site-specificity of (–)-epicatechin-induced reactions in β-lactoglobulin by high-resolution mass spectrometry in combination with bioinformatics**
Börsig A., Konar N., Dalabasmaz S.
Food Chemistry, vol.408, 2023 (SCI-Expanded)
- XX. **Optimization of *Chlorella vulgaris* spray drying using various innovative wall materials**
Tamtürk F., Gürbüz B., TOKER Ö. S., Dalabasmaz S., Malakjani N., Durmaz Y., KONAR N.
Algal Research, vol.72, 2023 (SCI-Expanded)
- XXI. **Effects of various milk powders on main quality parameters of cocoa butter substitute-based chocolate**
Konar N., Polat D. G., Dalabasmaz S., Erdogan M., Sener S., Sarikaya E. K.
INTERNATIONAL DAIRY JOURNAL, vol.139, 2023 (SCI-Expanded)
- XXII. **Improvement of spreadability of grape molasses with induced crystallization for production of creamed molasses as a novel product**
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INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.31, 2023 (SCI-Expanded)
- XXIII. **Determination and numerical modeling of sugar release from model food gels**
Goztok S. P., Palabiyik I., Boluk E., Gunes R., Toker O. S., Konar N.
JOURNAL OF FOOD ENGINEERING, vol.338, 2023 (SCI-Expanded)
- XXIV. **Polyols and chocolate technology: recent developments and advances**
Rad A. H., Konar N., Pirouzian H. R., Mirtajeddini S. B., Toker Ö. S., Pirouzian R. R.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.58, no.1, pp.1-8, 2023 (SCI-Expanded)
- XXV. **Chocolate flow behavior: Composition and process effects**
Toker Ö. S., Pirouzian H. R., Palabiyik I., Konar N.
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- XXVI. **Spray-drying optimization for *Dunaliella salina* and *Porphyridium cruentum* biomass**
Konar N., Durmaz Y., Gurbuz B., Genc Polat D., Mert B.
Drying Technology, vol.41, no.15, pp.2371-2384, 2023 (SCI-Expanded)
- XXVII. **Investigation of the use of various fruit juice concentrates instead of corn syrup in marshmallow**

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- XXVIII. **Soft confectionery products: Quality parameters, interactions with processing and ingredients**
Gunes R., Palabiyik I., Konar N., TOKER Ö. S.
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- XXIX. **Utilising grape juice processing by-products as bulking and colouring agent in white chocolate**
Altinok E., Kurultay S., Konar N., TOKER Ö. S., Kopuk B., Gunes R., Palabiyik I.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.57, no.7, pp.4119-4128, 2022 (SCI-Expanded)
- XXX. **Investigation of using possibility of grape pomace in wafer sheet for wheat flour substitution**
Altinok E., Kurultay S., Boluk E., Atik D. S., Kopuk B., Gunes R., Palabiyik I., Konar N., TOKER Ö. S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.57, no.6, pp.3634-3642, 2022 (SCI-Expanded)
- XXXI. **Health conscious consumers and sugar confectionery: Present aspects and projections**
Konar N., Gunes R., Palabiyik I., TOKER Ö. S.
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- XXXII. **Formulating and studying compound chocolate with adding dried grape pomace as a bulking agent**
Bursa K., Kilicli M., TOKER Ö. S., Palabiyik I., Gulcu M., Yaman M., Kian-Pour N., Konar N.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.5, pp.1704-1714, 2022 (SCI-Expanded)
- XXXIII. **Investigation of process parameters and albumin concentration as foaming agent on quality of marshmallow dough: production simulation with rheometer**
Mardani M., Kilicli M., TOKER Ö. S., Yeganehzad S., Niazmand R., Palabiyik I., Konar N.
RHEOLOGICA ACTA, vol.61, no.4-5, pp.339-351, 2022 (SCI-Expanded)
- XXXIV. **Optimization of spray drying for *Chlorella vulgaris* by using RSM methodology and maltodextrin**
Konar N., Durmaz Y., Polat D. G., MERT B.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.5, 2022 (SCI-Expanded)
- XXXV. **Using spray-dried and encapsulated *Nannochloropsis oculata* biomasses in white spread**
Polat D. G., Durmaz Y., Konar N., Pirouzian H. R., TOKER Ö. S., Palabiyik I., Tasan M.
JOURNAL OF APPLIED PHYCOLOGY, vol.34, no.1, pp.375-383, 2022 (SCI-Expanded)
- XXXVI. **The effects of beetroot powder as a colorant on the color stability and product quality of white compound chocolate and chocolate spread**
Baycar A., Konar N., Goktas H., SAĞDIÇ O., Polat D. G.
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
- XXXVII. **Investigation effects of inulin degree of polymerization on compound chocolate quality**
Goktas H., Konar N., SAĞDIÇ O., TOKER Ö. S.
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- XXXVIII. **Physicochemical properties of chocolate spread with hazelnut cake: Comparative study and optimization**
Acan B. G., TOKER Ö. S., Palabiyik I., Pirouzian H. R., Bursa K., Kilicli M., Yaman M., Er T., Konar N.
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- XXXIX. **Using white spread and compound chocolate as phenolic compound delivering agent: A model study with black carrot extract**
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JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.5, 2021 (SCI-Expanded)
- XL. **Valorization of hazelnut cake in compound chocolate: The effect of formulation on rheological and physical properties**
Bursa K., TOKER Ö. S., Palabiyik I., Yaman M., Kian-Pour N., Konar N., Kilicli M.
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- XLI. **Effect of grape pomace usage in chocolate spread formulation on textural, rheological and digestibility properties**

- Acan B. G., Kilicli M., Bursa K., TOKER Ö. S., Palabiyik I., Gulcu M., Yaman M., Gunes R., Konar N.
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- XLII. **Using encapsulated *Nannochloropsis oculata* in white chocolate as coloring agent**
Polat D. G., DURMAZ Y., Konar N., TOKER Ö. S., Palabiyik I., Tasan M.
JOURNAL OF APPLIED PHYCOLOGY, vol.32, no.5, pp.3077-3088, 2020 (SCI-Expanded)
- XLIII. **A fundamental optimization study on chewing gum textural and sensorial properties: The effect of ingredients**
Palabiyik I., Guleri T., Gunes R., Oner B., TOKER Ö. S., Konar N.
FOOD STRUCTURE-NETHERLANDS, vol.26, 2020 (SCI-Expanded)
- XLIV. **Pre-crystallization process in chocolate: Mechanism, importance and novel aspects**
Pirouzian H. R., Konar N., Palabiyik I., Oba S., TOKER Ö. S.
FOOD CHEMISTRY, vol.321, 2020 (SCI-Expanded)
- XLV. **Investigating the effects of ILecithin-PGPR mixture on physical properties of milk chocolate**
Atik D. S., Boluk E., TOKER Ö. S., Palabiyik I., Konar N.
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- XLVI. **Usage possibility of mannitol and soluble wheat fiber in low calorie gummy candies**
Gok S., TOKER Ö. S., Palabiyik I., Konar N.
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- XLVII. **Chocolate aroma: Factors, importance and analysis**
TOKER Ö. S., Palabiyik I., Pirouzian H. R., Aktar T., Konar N.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.99, pp.580-592, 2020 (SCI-Expanded)
- XLVIII. **Using spray -dried microalgae in ice cream formulation as a natural colorant: Effect on physicochemical and functional properties**
Durmaz Y., Kilicli M., TOKER Ö. S., Konar N., Palabiyik I., Tamturk F.
ALGAL RESEARCH-BIOMASS BIOFUELS AND BIOPRODUCTS, vol.47, 2020 (SCI-Expanded)
- XLIX. **Determining Honey Adulteration by Seeding Method: an Initial Study with Sunflower Honey**
Kurt A., Palabiyik I., Gunes R., Konar N., TOKER Ö. S.
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- L. **Using spray-dried sugar beet molasses in ice cream as a novel bulking agent**
Acan B. G., TOKER Ö. S., Aktar T., Tamturk F., Palabiyik I., Konar N.
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- LI. **Valorisation of grape by-products as a bulking agent in soft candies: Effect of particle size**
Altinok E., Palabiyik I., Gunes R., TOKER Ö. S., Konar N., Kurultay S.
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- LII. **Effect of Various Bulk Sweeteners on the Survivability of *Lactobacillus casei* 431 in Milk Chocolate: Rheological and Sensory Properties Analysis**
Rad A. H., Pirouzian H. R., TOKER O., Konar N.
CURRENT PHARMACEUTICAL BIOTECHNOLOGY, vol.21, no.12, pp.1224-1231, 2020 (SCI-Expanded)
- LIII. **Application of simplex lattice mixture design for optimization of sucrose free milk chocolate produced in a ball mill**
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- LIV. **Effect of ball-mill process on some quality parameters of chocolate and compound chocolate: A modeling approach**
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- LV. **Chocolate quality and conching**
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- LVI. **Effects of polyols on the quality characteristics of sucrose-free milk chocolate produced in a ball**

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- LVII. **Incorporation of defatted apple seeds in chewing gum system and phloridzin dissolution kinetics**
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- LVIII. **Enrichment of Milk Chocolate by Using EPA and DHA Originated from Various Origins: Effects on Product Quality**
Konar N., TOKER Ö. S., Pirouzian H. R., Oba S., Polat D. G., Palabiyik I., Poyrazoglu E. S., SAĞDIÇ O.
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- LIX. **Phenolics release kinetics in sugared and sugar-free chewing gums: microencapsulated pomegranate peel extract usage**
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- LX. **Formulation of dark chocolate as a carrier to deliver eicosapentaenoic and docosaheptaenoic acids: Effects on product quality**
TOKER Ö. S., Konar N., Palabiyik I., Pirouzian H. R., Oba S., Polat D. G., Poyrazoglu E. S., SAĞDIÇ O.
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- LXI. **Development of a Natural Chewing Gum from Plant Based Polymer**
Palabiyik I., TOKER Ö. S., Konar N., Oner B., Demirci A. S.
JOURNAL OF POLYMERS AND THE ENVIRONMENT, vol.26, no.5, pp.1969-1978, 2018 (SCI-Expanded)
- LXII. **Conventional and sugar-free probiotic white chocolate: Effect of inulin DP on various quality properties and viability of probiotics**
Konar N., Palabiyik I., TOKER Ö. S., Polat D. G., Kelleci E., Pirouzian H. R., AKÇIÇEK A., SAĞDIÇ O.
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- LXIII. **Using spray-dried microalgae as a natural coloring agent in chewing gum: effects on color, sensory, and textural properties**
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- LXIV. **Developing functional white chocolate by incorporating different forms of EPA and DHA - Effects on product quality**
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- LXV. **Oleogels, a promising structured oil for decreasing saturated fatty acid concentrations: Production and food-based applications**
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- LXVI. **Rapid tempering of sucrose-free milk chocolates by beta(V) seeding: textural, rheological and melting properties**
KONAR N., OBA Ş., TOKER Ö. S., PALABIYIK İ., Goktas H., ARTIK N., SAĞDIÇ O.
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- LXVII. **Effect of Inulin DP on Various Properties of Sugar-Free Dark Chocolates Containing Lactobacillus paracasei and Lactobacillus acidophilus**
Konar N., Palabiyik I., TOKER Ö. S., Polat D. G., Sener S., AKÇIÇEK A., SAĞDIÇ O.
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- LXVIII. **Rapid tempering of sucrose-free milk chocolates by β V seeding: textural, rheological and melting properties**
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- LXIX. **Investigating the effect of production process of ball mill refiner on some physical quality**

- parameters of compound chocolate: response surface methodology approach**
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- LXX. **Stability of lactic acid bacteria in synbiotic sugared and sugar-free milk chocolates**
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- LXXI. **Rheological and melting properties of sucrose-free dark chocolate**
OBA Ş., TOKER Ö. S., PALABIYIK İ., KONAR N., GOKTAS H., CUKUR Y., ARTIK N., SAĞDIÇ O.
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- LXXII. **Chewing gum: Production, quality parameters and opportunities for delivering bioactive compounds**
Konar N., Palabiyik I., TOKER Ö. S., SAĞDIÇ O.
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- LXXIII. **The influence of particle size on some physicochemical, rheological and melting properties and volatile compound profile of compound chocolate and cocolin samples**
TOKER Ö. S., SAĞDIÇ O., Sener D., Konar N., Zorlucan T., Daglioglu O.
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- LXXIV. **Improving functionality of chocolate: A review on probiotic, prebiotic, and/or synbiotic characteristics**
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- LXXV. **Influence of calcium fortification on physical and rheological properties of sucrose-free prebiotic milk chocolates containing inulin and maltitol**
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- LXXVI. **The determination of the caffeic acid derivatives of Echinacea purpurea aerial parts under various extraction conditions by supercritical fluid extraction (SFE)**
Konar N., Dalabasmaz S., Poyrazoglu E. S., ARTIK N., ÇOLAK A.
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- LXXVII. **Using polydextrose as a prebiotic substance in milk chocolate: effects of process parameters on physical and rheological properties**
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- LXXVIII. **Genetik Modifikasyon ve Türk Tüketiciler - Kentli Tüketicilerin Genetik Modifiye Organizma ve Gıdalara Yönelik Tutumları**
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